weninger



Pinot Noir

In the 16th century, Pinot Noir was the most common wine in Sopron. Back then it was the only Hungarian wine that was exported around the globe. This variety has demanded a lot of my attention. As a red wine which sometimes acts like a white wine, this variety makes it clear that this is a wine for special wine drinkers. After ten years of producing Pinot Noir I can say that I am starting to understand this grape. I destem it only partly and let it stay on the skins for a long time. A juicy, fruity wine, easy and chilled like a Jack Johnson song.

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Variety	Pinot Noir
Alcohol	12%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Frettner
Soil	luvisol with deposits of weathered bedrock
Age of vines	24 years
Altitude above sea level	204 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01
Clone & rootstock	diverse
Training system	Guyot
Density	5500 vines / ha
Crop	35 hl / ha
Harvest	selective hand harvest / September 2021
Fermentation	spontaneous / 14 days of maceration / wooden tanks
Ageing	10 months in 500-liter-barrels / natural malolactic fermentation
Acidity	5.0 g/l
Residual sugar	0.7 g/l
Sulphur total	n.d.
Bottling	2900 bottles / August 2022 / no filtration / own bottling plant
Drinking temperature	18-19°C